

## CHESTNUT CHAT SERIES: CHAT 16: COOKING WITH CHESTNUTS DATE: FRIDAY, OCTOBER 16, 2020

ORIGINATOR	QUESTION / COMMENT
Sara Fitzsimmons:	Thanks everyone for bearing with our technical difficulties!!
Sara Fitzsimmons:	They are set up as panelists.
Cipollini, Martin:	This is very chattery
Kathy Patrick:	I think I have internet back!
Cipollini, Martin:	In Europe they serve porcini on roasted leaves.
Sara Fitzsimmons:	I got an immersion blender for Christmas last year and LOVE it!! It's amazing for soup!!
Cheryl:	I love my immersion blender.
Lisa Thomson:	What are the best brands of immersion blender? I had one in the 90s and didn't like it and Goodwill'd it!
Cheryl:	I have Cuisinart.
Sara Fitzsimmons:	I got a Toastmaster. Not sure if it's the best one, but it's worked so far for me.
Lisa Thomson:	Thanks for the recs!
8Amishshield:	Avoid water chestnut flour which is found in Indian groceries!
Lisa Thomson:	Love the generous use of butter in these recipes! Julia Child would be proud!
Cheryl:	Now I'm hungry!!
Florian Carle:	If you are not using butter, are you even baking? (The French approve! Haha!)
Sara Fitzsimmons:	hemlockfest.org/blog/
MemCoord:	Thank you! Wonderful recipes, yum!
Cipollini, Martin:	This will be saved as a video on the TACF site.
Jules:	All Chestnut Chat recordings can be found on TACF's website at https://www.acf.org/resources/chestnut-chat-series/
Jules:	Or visit our homepage at acf.org, scroll over the ENGAGE menu tab in the top right corner and click on "Chestnut Chat Series" in the menu bar.
Sara Fitzsimmons:	Did I say it close to correctly???
Sara Fitzsimmons:	OH good. :) Thanks!
Florian Carle:	It's the equivalent of Nutella but with chestnuts
Renee Allen:	Thank you for a great presentation!



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Jules:	Florian Carle (on this chat) also has his Chestnut Log recipe in one of our magazine issues. We can get that posted to the webpage as well
Cheryl:	Great presentation! Thank you!
john and ang:	thanks!

